



COOKIES

🏠 Basic level

Recipe for Hazelnut, Cocoa, and Pistachio Cookie Preparations

HAZELNUT COOKIE WITH DARK CHOCOLATE CREAM

fresh butter	170g	-Soften the butter to about 20°C.
hazelnut paste	30g	-Place the butter in a stand mixer and work it with the paddle attachment together with the hazelnut paste and the sugars until you obtain a smooth, homogeneous mixture, but without whipping it.
honey	20g	-Add the eggs to the mixer.
sugar	200g	-Finally, add the flour mixed with the cornstarch and baking powder.
whole eggs	80g	-Mix briefly until a uniform dough forms.
salt	3g	-Chill the dough in the refrigerator for 6 hours.
weak flour	350g	-Soften the chilled dough in the stand mixer using the dough hook.
cornstarch	50g	-Form balls of about 50 g each.
baking	5g	-Shape them by rolling and inserting inside a frozen half-sphere of dark chocolate cream (previously frozen in silicone molds).
Aurea crema cioccolato dark	qb	-Place on a baking tray, gently flatten, and top with some chopped hazelnuts.
		-Bake at 180°C for about 10–12 minutes.

COCOA COOKIE WITH HAZELNUT CREAM

fresh butter	200g	-Soften the butter to about 20°C.
muskovado sugar	45g	-Place the softened butter in a stand mixer and work it with the paddle attachment together with the muscovado sugar and granulated sugar until you obtain a smooth, homogeneous mixture, but without whipping it.
sugar	200g	-Add the eggs, with the dissolved salt, to the mixture.
whole eggs	85g	-Finally, add the flour mixed with the cocoa powder and baking powder.
salt	3g	-Mix briefly until a uniform dough forms.
"weak" flour	250g	-Chill the dough in the refrigerator for 6 hours.
cocoa powder 22-24%	50g	-Soften the chilled dough in the stand mixer using the dough hook.
baking	5g	-Form balls of about 50 g each.
Aurea crema nocciole italiane 40%	qb	-Shape them by rolling and inserting inside a frozen half-sphere of hazelnut cream (previously frozen in silicone molds).
		-Place on a baking tray, gently flatten, and add coarse sifted sugar and salt flakes on top.
		-Bake at 180°C for about 10–12 minutes.

PISTACHIO COOKIE WITH PISTACHIO CREAM

fresh butter	200g	-Soften the butter to about 20°C.
invert sugar	20g	-Place in a stand mixer and work with the paddle attachment together with sugar and invert sugar until a smooth, homogeneous mixture forms, but without whipping.
sugar	200g	-Add the egg whites, with the dissolved salt, to the mixture.
whole egg	75g	-Finally, add the flour mixed with pistachio powder and baking powder.
salt	5g	-Chill the dough in the refrigerator for 6 hours.
"weak" flour	330g	-Soften the chilled dough in the stand mixer using the dough hook.
pistachio flour	200g	-Form balls of about 50 g each.
baking	5g	-Shape them by rolling and inserting a frozen half-sphere of pistachio cream (previously frozen in silicone molds) inside.
Aurea crema pistacchi italiani 25%	qb	-Place on a baking tray, gently flatten, and add chopped pistachios on top before baking.
		-Bake at 180°C for about 10–12 minutes.



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